BAR & BISTRO

ECLECTIC CUISINE FEATURING SWEET & SAVORY SMALL PLATES INFUSED WITH CHOCOLATE, VANILLA, OR CARAMEL

daily brunch service

tasting combo including choice of main & side **$16.00**

a la carte plates as priced

Main $12.00

buttermilk pancake stack (GF)
choice of pancake+roasted white chocolate+creme+blackberry+orange vanilla butter
choose a flavor:
chocolate chip
maple bacon espresso
chile spiced pecan banana
gluten free batter available upon request

lemon ginger french toast
lemon cream french toast+blackberry+roasted white chocolate+orange vanilla butter

parmesan & tomato quiche
farmhouse egg, tomato, & parmesan quiche+cress+chile burnt caramel hollandaise

farm house eggs & bacon
farmhouse egg+maple muscovado bacon+buttermilk toast+chutney+orange vanilla butter

crispy quinoa fritter (V) (GF)
quinoa & veggie fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole

avocado benedict (GF)
buttermilk toast+hickory salted avocado+soft poach egg+chile burnt caramel hollandaise
gluten free polenta in lieu of toast available upon request

biscuits & gravy
roasted garlic & parmesan biscuit+roasted white chocolate+sausage gravy+cress

grilled panini
choice of grilled sandwich on housemade sage focaccia+rainbow carrot+vanilla aioli
choose a flavor:
roasted chicken, bacon, & creamy artichoke
mascarpone meatball, marinara, & basil
bacon, avocado, & roasted tomato
portabello, pesto, & veggie (V)

Side $8.00

artichoke kale dip (GF)
creamy gratin of artichoke, kale, & peppadew+rainbow carrot & apple+vanilla crostini
gluten free all veggie in lieu of crostini available upon request

sea salted potatoes (V) (GF)
fried red potato wedge & leek+chile burnt caramel hollandaise+serrano sea salt+chive
vegan brute cocoa mole in lieu of hollandaise available upon request

garlic parmesan biscuits
garlic, white chocolate, & parmesan biscuit+lemon curd+chutney+orange vanilla butter

bacon & buttermilk toast
maple muscovado glazed bacon+buttermilk toast+chutney+orange vanilla butter

beet & green apple salad (V) (GF)
baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette
vegan hickory salted avocado in lieu of cheese available upon request

bleu cheese pecan salad (V) (GF)
baby greens+cranberry+point reyes bleu+chile spiced pecan+vanilla vinaigrette
vegan hickory salted avocado in lieu of cheese available upon request

stuffed red pepper (V) (GF)
quinoa & veggie stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

soup du jour (V)
housemade seasonal soup of the day+soft poached egg+chive+vanilla crostini
vegan hickory salted avocado in lieu of egg available upon request

Dessert $9.00

buttermilk bread pudding
choice of vanilla custard soaked bread pudding & sauce+creme+vanilla semifreddo
choose a flavor:
mixed berry rhubarb
chocolate almond criossant
chile burnt caramel cinnaroll

egg & bacon cinnaroll
buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

frozen peanut butter mousse
triple chocolate peanut butter mousse+creme+vanilla sea salt+vanilla semifreddo

salted caramel baklava sundae
pecan, walnut, & almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

flourless brownie sundae (GF)
flourless cocoa nib brownie+choice of sauce & topping+creme+vanilla semifreddo
choose a flavor:
blood orange chocolate sauce & merlot sea salt
strawberry rhubarb & roasted white chocolate
chile burnt caramel & marcona almond

olive oil almond cake (V) (GF)
olive oil almond cake+blood orange chocolate sauce+blackberry+salted pecan granola

Additions as priced

cheese: herbed chevre, cheddar, muenster, swiss, point reyes bleu +1.00
farmhouse eggs: two eggs, any style, vanilla sea salted +4.00
sausage gravy: maple pork sausage, vanilla infused +3.00
bacon strip: maple muscovado glazed +2.50
avocado: hickory salted +2.00

(GF) gluten-free (V) vegan friendly

plates may contain traces of peanut, treenuts, wheat, soy, egg, & dairy.

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Craft Coffee

coffee $3.00
light roast, free refills

espresso $3.00
two short shots, served straight

americano $3.00
two short shots+hot water

vanilla cold brew $5.00
vanilla bean cold brewed coffee+cubed ice+frothed milk

cappuccino $4.50
two short shots+frothed milk

latte $4.50
two short shots+steamed milk

carmello: add choice of housemade syrup +.50
choose infusion:
double vanilla bean
double dark cocoa
burnt caramel
spiced chai

Fresh Brewed Tea

whole leaf tea $3.00
choice of premium whole leaf, hand blended from rishi tea
with natural caffeine:
peach jasmine [white leaf]
ginger mint [green leaf]
citrus blossom [green leaf]
coconut oolong [oolong leaf]
blood orange [pu-erh leaf]
chocolate chai [black leaf]
vanilla bean [black leaf]
naturally caffeine free:
apple ginseng [herbal leaf]
chamomile lemongrass [herbal leaf]
peppermint sage [herbal leaf]
spiced chai [rooibos leaf]
iced: brewed & chilled with cubed ice +.50
steamer: add choice of housemade syrup in steamed milk +1.00

Drinking Chocolate

drinking chocolate $5.00
choice of couverture chocolate in steamed milk
choose infusion:
orange peel vanilla bean [31% white]
salted dulce de leche [35% white]
cardamom rose petal [41% milk]
chile burnt caramel [38% milk]
sea salt caramel [55% dark]
double dark cocoa [61% dark]
rosemary mint [72% dark]
cinnamon masala [85% dark]
mocha: add a shot of espresso +.50
marshmallow: add two artisan vanilla bean mallows +.50

Fruit Juice

fizzy $5.00
choice of muddled fresh herb & fruit puree+sparkling water
choose infusion:
pomegranate sage
blood orange basil
lavender lemon vanilla

fruit juice $5.00
choice of fresh juice infused with vanilla bean+orange slice
choose infusion:
orange juice
apple juice

Exotic Cocktails

herb muddled cocktail $10.00
choice of muddled fresh herb & fruit puree+premium sparkling cava
choose infusion:
lavender lemon vanilla
blood orange basil
pomegranate sage

barley spirit bloody mary $10.00
cocoa mole infused barley spirit+bleu cheese stuffed olive

Craft Beer on Tap

west coast breweries in rotation $7.00
beer float: add a vanilla semifreddo +3.00
full pitcher: four servings for the price of three

Wine by the Glass

west coast vineyards $8.00-12.00
urban, riesling: citrus+white peach+mineral+slate $9
mas fi, sparkling cava: white flower+citrus+stone fruit $8
annabella, chardonnay: ripe pear+honeydew+creme brulee $9
nine hats, pinot gris: white melon+peach+yellow apple+pear $8
quinta de la rosa, ruby port: black cherry+cedar+smoke+spice $12
andrew murray, syrah: raspberry+white pepper+leather+currant $10
ventana, pinot noir: wild cherry+raspberry+cranberry+cedar $12
chasing lions, cabernet: black cherry+violet+cassis+licorice $8
hullabaloo, zinfandel: boysenberry+spice+blueberry+cola $9
full bottle: four servings for the price of three, additional bottle menu available

vanilla bean sangria $7.00
choice of vanilla bean & fruit infused wine+blackberry+orange slice
choose infusion:
white wine
red wine